

## Appetizers

Menu designed for a Minimum of 25 Guests

Butternut Squash Ravioli with a Brown Butter Sage Sauce and Crumbled Chevre	\$ 10.00
Seared Diver Scallops with Sautéed Mushrooms, Shallot, Yellow Tomato, Baby Spinach and Gnocchi	Market
Pan Fried Maine Crab Cake on Roasted Corn-Avocado Relish & Chipolte Remoulade	\$14.00
Vine Ripened Tomato Stack with Fresh Mozzarella, Basil, Cracked Peppercorns and White Truffle Oil	\$12.00

## Salads

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Organic Mesclun Greens with Herb Zinfandel Vinaigrette	Included
Crisp Romaine Lettuce, Homestyle Croutons, Reggiano and Chef's Zesty Caesar	\$8.00
Baby Spinach with Pickled Red Onion, Crimini Mushrooms, Chopped Egg, Crystallized Walnuts and Warm Apple Cider Bacon Dressing	\$8.00

## Soups

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New England Clam Chowder with Apple Cider Bacon and Fresh Herbs	\$8.00
Roasted Tomato and Fennel Bisque	\$7.00
Pigeon Cove Lobster Bisque	\$8.00
Forest Mushroom and Boursin with Crispy Lardon	\$7.00

Prices are subject to change and can only be guaranteed 30 days prior to function.  
Prices do not include 19% Administrative Fee and 5% Massachusetts Meals Tax.  
We like to utilize the freshest of ingredients. Some items are seasonal and subject to availability.

## Entrees

All entree selections include Mesclun Greens, fresh baked bread, butter, coffee and tea.  
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### Pan Roasted Wild Salmon

Served with Wildflower Honey-Horseradish Sabayon, Israeli Cous Cous and Grilled Asparagus  
\$48.00

### Cider Cured Pork Tenderloin

Accompanied by Granny Smith Apple-Cranberry Chutney, Smashed Yukon Gold Potatoes and  
Big Broccoli  
\$48.00

### Herb Roasted Statler Chicken

Rosemary-Veal Glace Reduction, Truffled Fingerling Potatoes and Baby Carrots  
\$46.00

### Jumbo Shrimp and Scallop Fettuccine

In a Rich Lobster-Gruyere Sauce  
\$47.00

### Butternut Squash Ravioli

In a Brown Sugar Sauce with Oven Roasted Tomatoes and Crumbled Chevre  
\$44.00

### Grilled Filet of Beef

Shallot-Peppered Merlot Glace de Veau, White Truffle Whipped Potatoes, Haricots Verts and  
Sunburst Squash  
\$52.00

### Petit Filet of Beef

Paired with Pigeon Cove Lobster Tail, Tarragon-Shallot Glace, Yukon Gold Mashed Potatoes and  
Fresh Asparagus  
\$59.00

### Gruyere Baked Haddock Au Gratin

Lobster Sherry Veloute, Basmati Rice Pilaf and Seasonal Vegetable Sauté  
\$48.00

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Pan Roasted Local Halibut  
On Confetti Lentil Salad, Roasted Tomato Beurre Blanc and Baby Vegetable  
\$49.00

Whole Roasted Half Long Island Duck  
Sun Dried Cherry-Cognac Gastrique, Golden Pineapple Basmati Pilaf and Big Broccoli  
\$49.00

Grilled N.Y. Strip  
Roasted Shallot-Danish Blue Cheese Compound Butter, Roasted Fingerling Potatoes and  
Haricots Verts  
\$50.00

Grilled Atlantic Swordfish  
Apple-Cucumber Relish, Fresh Dill Beurre Blanc, Ginger and Sweet Pepper Jasmine Rice Pilaf,  
Seasonal Vegetable Sauté  
\$49.00

## Desserts

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Chocolate Croissant Bread Pudding  
With Cognac Hard Sauce and Fresh Whipped Cream  
\$ 9.00

Fresh Seasonal Berries Layered with White Chocolate Crème Anglaise  
\$ 9.00

White Chocolate Macadamia Brittle with Peanut Butter Marscarpone Mousse  
and Strawberry-Gran Marnier Compote  
\$ 9.00

Tiramisu  
\$ 8.00

Flourless Chocolate Torte with Fresh Raspberry and Whipped Cream  
\$9.00

Accompanied with Vanilla Bean Ice Cream  
\$ 3.00

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